

IN THE CLAIMS

1.-9. (Cancelled)

10. (Currently Amended) An apparatus for producing ice confection comprising:
mould cavities arranged on lamellae disposed in an endless belt along which are arranged
process means for the production of the ice confection by conveying the lamellae between the
process means,

wherein the apparatus comprises an uneven number of rows of mould cavities, such as the
lamellae disposed in an endless belt, and the process means are arranged along the belt in such a
way, that the ice confection production process may be completed by two full revolutions of a
specific mould cavity on the belt.

11. (Previously Presented) An apparatus according to claim 10, wherein there is
provided one common process means for pre-cooling empty moulds, cooling of a chocolate shell,
cooling of an ice cream and cooling of chocolate, said process means comprising a cooling zone
preferably extending over at least an area corresponding to two lamellae on the belt in both an
upper and lower sequence.

12. (Previously Presented) An apparatus according to claim 10, wherein process means
for chocolate filling into the cavities and chocolate filling on a top face of ice cream are arranged
in a same area along an upper belt sequence.

13. (Previously Presented) An apparatus according to claim 10, wherein process means
for the removal are arranged in a same area along the lower belt sequence.

14. (Previously Presented) An apparatus according to claim 10, wherein the lamellae in
the belt, for each process cycle, are conveyed stepwise two lamellae or rows of mould cavities at
a time.

15. (Previously Presented) An apparatus according to claim 10, wherein the lamellae in the belt, for each process cycle, are conveyed continuously two lamellae or rows of mould cavities at a time.

16. (Previously Presented) An apparatus according to claim 10, wherein process means for pre-cooling of the mould cavities by means of liquid nitrogen are arranged.

17. (Currently Amended) A method for producing a covered ice cream product, comprising:
production of a cover shell in mould cavities on a lamella,
filling of said shell with ice cream, which after freezing is applied a cover layer melting together with the cover shell,

said method being completed by movement of a number of lamellae arranged in an endless belt, whereby the individual lamella is moved between process means disposed along said belt,

wherein the belt comprises an uneven number of rows of mould cavities, such as the lamellae disposed in an endless belt, and the production process of the ice ~~confection-cream~~ product in the mould cavities in a lamella is completed by two full circulations of a specific mould cavity, the belt being conveyed stepwise two lamellae at a time or continuously at an even speed, whereby two rows of mould cavities are conveyed for each function cycle of the production processes.

18. (Previously Presented) A method according to claim 17, wherein application of a low temperature ice cream of approximately -8 to -15°C for filling of the ice cream is utilised.

19. (Previously Presented) An apparatus according to claim 13, wherein said process means for removal comprises means for emptying surplus chocolate after a part of the chocolate has solidified to a shell and for removing surplus chocolate on a top face of ice cream.